

THE PUNCH BOWL

EAT, DRINK AND RELAX IN STYLE

Introduction

Ye Olde Punchbowl Inn, one of Shropshire's most sought after wedding venues and has been catering for many types of private & corporate functions for more than 50 years since the Ludlow Suite was first built, originally for Weddings. We acquired the Punchbowl in 2005 and we have invested £600,000 in a complete refurbishment programme giving the Punchbowl a new lease of life. Today we have developed a strong reputation in the Midlands for our innovation, excellent cuisine and professional staff.

We are passionate about our fresh food and presentation, we believe the success of a wedding is in the planning and we will design you with a fabulous wedding package that will have style of every element!

"The Professionals at the Catering Game"

'Weds to be' tend to plan their whole day around their dream wedding location, while others start with a blank page. Either way, choosing your wedding venue is one of the most important wedding planning decisions you'll make, and it's paramount that if you choose us we want to ensure that you are comfortable in choosing us, there are a vast amount of wedding venues that all offer something unique and we take pride as we have the ability to cater for any type of wedding at all levels. Presentation and management conferencing is made simple and professional planning your wedding and developing your bespoke programme with one of our dedicated events managers, they will help you every step of the way to plan your wedding with us.

Team bonding and internal relations become natural when your guests and employees relax and enjoy the surroundings, good food and high calibre entertainment.

The first thing to take into account when choosing a wedding location is that there are likely to be two parts of your wedding to organise – the wedding ceremony and the wedding reception. As regards the ceremony, a church wedding is still the favourite choice for many couples, and most have a particular church in mind. In this case, the reception must be planned around the ceremony location. Factors such as ease of transport from service to reception will be important when planning your church wedding or local registry office; regrettably we do not host civil ceremonies in house.

May we take this opportunity to thank you for taking the time to view our wedding package, and we would be more than happy to show you our venue, testimonials, photography album and most importantly introduce ourselves

We hope we exceed your expectations!

Kind Regards

Adam, Charlotte and Chris

Events Management

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Wedding Breakfasts

Should you decide to choose Ye Olde Punchbowl Inn for your wedding, we offer the following special touches as standard with any breakfast package:

- Professional Advice that includes a full consultation meeting to discuss the programme of the day.
- Elegantly appointed reception suite from 30 to 150 guests.
- Circular floodlit Dance floor to host fabulous entertainment.
- Exclusive use of the entire premises to hold a drinks reception on arrival in the front Lounge area between 3.00-6.00pm.
- Panoramic Views of The Brown Clee Hills behind the gardens for memorable photographs.
- Private Garden area exclusively for the wedding reception suite.
- Circular Silver cake stand and knife.
- White Linen table cloths and napkins.
- Licence extensions where applicable.
- Extensive car parking.

We have a wedding breakfast option to suit your requirements which includes a standard bronze drinks package. This can be upgraded again, to suit your requirements.

Please refer to the current drinks packages available.

Evening Banquets

Evening banquets are very popular and they are a great way to cater for your day and evening guests making the evening more informal to party the night away. You may be planning to get married overseas and want a celebration on your safe return from your fabulous Honeymoon, hosting your wedding party on the evening couldn't be better at Ye Olde Punchbowl Inn. Should you decide to choose a buffet, we offer the following special touches as standard with an evening buffet:

- Professional advice that includes a basic consultation to discuss the programme of the evening.
- Circular floodlit Dance floor to host fabulous entertainment, you may want to use our resident Disc Jockey, please ask for further details and current entertainment prices.
- Licence extensions where applicable.
- Private Garden area exclusively for the reception suite.
- The Ludlow suite catering for 100 guests of 150 guests.
- Panoramic Views of The Clee Hills behind the gardens for memorable photographs.
- Extensive car parking.

Please note that evening buffet packages do not include any type of drink package

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The Perfect Reception

Generally most people still prefer to follow the traditional etiquette regarding their Reception and the order of proceedings normally expected. However, we do understand that some couples prefer a less formal arrangement and we will tailor your day exactly as you wish. On your arrival you proceed to the front of the premises for a drinks reception in our Lounge and the line-up provides an opportunity for you to welcome all of your guests as they enter the Ludlow Suite.

The line-up normally consists of the following:

Bride's Parents Bridegroom's Parents
Bride Bridegroom
Bridesmaids Best Man

This is the traditional guide if you prefer the formalities to be kept to a minimum; the line-up could consist of the Bride and the Bridegroom.

Reception Drinks are generally served before the line-up in our Lounge this allow the Bride & Bridegroom to view the Ludlow suite before their guests and for any additional photo shoots.

When the photographs are complete, the Bride, Bridegroom and guests are shown to the Ludlow Suite where the Wedding Breakfast is served.

Top Table Seating Plan

The Top Table Seating Plan is traditionally as follows:

Best Chief Groom's Bride's Groom Bride Bride's Groom's Bridesmaid
Man Bridesmaid Father Mother Father Mother

Toasts & Speeches

These will traditionally take place toward the end of the meal and will accompany the cutting of the Wedding Cake. The usual order of proceedings is as follows:

1. The Bride and Bridegroom cut the cake.
2. Toast to "The Bride and Bridegroom". This is normally proposed by the Bride's Father or close relative or friend of the family.
3. Toast to "The Bridesmaids". This is always proposed by the Bridegroom following his response to the first Toast.
4. The Best Man would then respond to the Bridegroom's speech on behalf of the Bridesmaids. He would also read any special greeting cards.

Whatever order of the day you decide upon; you can be assured that we shall be with you every step of the way.

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THE PUNCH BOWL

EAT, DRINK AND RELAX IN STYLE

Wedding & Banqueting Menu Option One

Reception Drink of arrival
(Refer to Bronze Drinks Package)

Starters

Homemade Soup of the moment served with Crusty Bread

~

Fantail of Seasonal Melon with Raspberry Coulis (v)

~

For the lighter appetite Chilled Fruit Juice (v)

Main course options

Carvery with guest meats being Scottish Aberdeen Angus Beef,
Scottish leg of Pork, Rosemary & Garlic loaded Scottish Lamb, local
Turkey, Far Forest Venison and finally prime Danish Ham.

These prime joints are served with a host of Fresh Vegetables, homemade Cauliflower
Cheese, Garlic Potatoes finally complemented with Traditional homemade Gravy.

(You choose from a choice of three meats out of the selection.

Venison is seasonal and we shall inform you if venison is out of season)

~

Vegetarian options of the Day

Desserts

Homemade Chantilly Cream Filled Profiteroles topped in Rich Chocolate Sauce

~

Homemade Warm Deep Dish Apple Pie served with Custard

Sparkling Brut or Rose Brut for Toast
(Refer to Bronze Drinks Package)

Table service is included for the head table on serving carvery.
Please note this menu acts as a guide, we would be more than happy to tailor make
a menu to suit your individual needs.

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THE PUNCH BOWL

EAT, DRINK AND RELAX IN STYLE

Wedding & Banqueting Menu Option Two

Reception Drink of arrival
(Refer to Bronze Drinks Package)

Starters

Homemade Soup of the moment served with Crusty Bread

~

Homemade Chicken Liver Pate served with warm toast

~

For the lighter appetite Chilled Fruit Juice (v)

Main course options

Carvery with guest meats being Scottish Aberdeen Angus Beef,
Scottish leg of Pork, Rosemary & Garlic loaded Scottish Lamb, Local
Turkey, Far Forest Venison and finally prime Danish Ham.

These prime joints are served with a host of Fresh Vegetables, homemade Cauliflower
Cheese, Garlic Potatoes finally complemented with Traditional homemade Gravy.

(You choose from a choice of three meats out of the selection.

Venison is seasonal and we shall inform you if venison is out of season)

~

Vegetarian options of the Day

Desserts

Homemade Mango & Passion Fruit Crème Brullee served with
Fresh Chantilly Cream

~

Homemade White Chocolate & Baileys Bread & Butter Pudding
Made to a traditional recipe served with piping hot custard

Sparkling Brut or Rose Brut for Toast
(Refer to Bronze Drinks Package)

Please note this menu acts as a guide, we would be more than happy to tailor make
a menu to suit your individual needs.

Table service is included for the head table on serving carvery.

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EAT, DRINK AND RELAX IN STYLE

Wedding & Banqueting Menu Option Three

Reception Drink of arrival
(Refer to Bronze Drinks Package)

Starters

Homemade Soup of the moment served with Crusty Bread

~

Fantail of Seasonal Melon with Raspberry Coulis (v)

~

Salmon Roulade complemented with a Prawn Salad & Lemon
Mayonnaise

~

For the lighter appetite Chilled Fruit Juice (v)

Main course options

Carvery with guest meats being Scottish Aberdeen Angus Beef,
Scottish leg of Pork, Rosemary & Garlic loaded Scottish Lamb, Local
Turkey, Far Forest Venison and finally prime Danish Ham.

These prime joints are served with a host of Fresh Vegetables, homemade Cauliflower
Cheese, Garlic Potatoes finally complemented with Traditional homemade Gravy.

(You choose from a choice of three meats out of the selection.

Venison is seasonal and we shall inform you if venison is out of season)

~

Vegetarian options of the Day

Desserts

Homemade freshly made profiteroles filled with Chantilly Cream topped in a coffee & Tia Maria sauce

~

A Nest of Freshly Baked Meringue filled with Toffee Hazelnut
topped with Chantilly Cream

Cheese & Biscuits

A fine selection of Cheese & Biscuits followed by a glass of Specially
Selected Port

& followed by Freshly Ground Coffee and Mints

Sparkling Brut or Rose Brut for Toast
(Refer to Bronze Drinks Package)

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EAT, DRINK AND RELAX IN STYLE

Wedding & Banqueting Menu Option Four

Reception Drink of arrival
(Refer to Bronze Drinks Package)

Starters

Homemade Chicken Liver Pate

~

Fantail of Seasonal Melon with Raspberry Coulis (v)

~

For the lighter appetite Chilled Fruit Juice (v)

Main course options

Blade of beef served on a braised root vegetables & potato pancake with caramelized onions
Finally finished off with a rich madeira sauce

~

Breast of Chicken Wrapped in Smoked Bacon Stuffed with
homemade Wild Mushroom stuffing topped in Rich Gravy

~

Vegetarian options of the Day

(Main meals served with a host of Fresh Vegetables,
Roasted Potatoes and Minted Baby Boiled Potatoes)

Desserts

Homemade Vanilla Pod Cheesecake served with a raspberry compote and Chantilly Cream

~

Homemade Baileys & White Chocolate Bread & Butter pudding served with custard

Sparkling Brut or Rose Brut for Toast
(Refer to Bronze Drinks Package)

Please note this menu acts as a guide, we would be more than happy to tailor make
a menu to suit your individual needs.

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THE PUNCH BOWL

EAT, DRINK AND RELAX IN STYLE

Wedding & Banqueting Menu Option Five

Reception Drink of arrival
(Refer to Bronze Drinks Package)

Starters

Homemade Soup of the moment served with Crusty Bread

~

Salmon and Prawn Roulade complemented with
Lemon Mayonnaise

~

For the lighter appetite - Chilled Fruit Juice (v)

Main course options

Breast of Chicken topped in a Rich White Wine Asparagus Sauce

~

Aberdeen Angus Fillet Steak Wrapped in Bacon topped in Wild
Mushroom Sauce laced in Maderia

~

Vegetarian options of the Day

(Main meals served with a host of Fresh Vegetables,
Roasted Potatoes and Minted Baby Boiled Potatoes)

Desserts

Cream Filled Profiteroles topped in Rich Chocolate Sauce

~

Homemade Cheese Cake of your choice served with Chantilly Cream

Cheese & Biscuits

A fine selection of Cheese & Biscuits followed by Freshly Ground
Coffee and Mints

Sparkling Brut or Rose Brut for Toast
(Refer to Bronze Drinks Package)

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THE PUNCH BOWL

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World Cuisine Gala Style Buffet

(This buffet caters for 100 guests or 150 guests)

(Available for Breakfast into evening and available for just evening event)

This buffet is not to be underestimated it is a truly magnificent Gala spread split into two sections a hot and a cold bar presented in the Ludlow suite on the server unit, we are confident that it will impress your guests, we do not cut corners and present any of our buffets with crisps, nuts and other savoury items.

We offer a finger buffet which consists of;

A selection of cold meat platters Turkey, Beef & Ham

~

Dressed Poached Salmon

~

Norwegian Prawns topped with homemade Marie Rose Sauce

~

Marinated Chicken Jalfrezi Curry, Chilli Con Carne & Balmastic Rice

~

Vegetable Samosa's & Onion Bhajjis

~

Assorted Vol-au-vents (Egg Mayonnaise, vegetarian cheese, Prawn Cocktail)

~

Seasoned Potato Wedges

~

Impressive tossed Salad bar & Vinaigrette Dressing

~

Homemade Potato Salad & Mustard Grain Coleslaw

~

Savoury Quiche, Cocktail Sausages & Satay Chicken sticks

~

Garlic Bread

~

Bread Rolls

~

Traditional Gala Pie

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THE PUNCH BOWL

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Spit Hog Roast Buffet

(This buffet caters for 100 guests or more)

(Available for Breakfast into evening and available for just evening event)

This will most certainly impress your guests and the hog is presented on our server unit complete on a skewer inside the Ludlow suite so you don't have to worry about collecting food from outside.

Fully Cooked Pig

~

Pork enhanced stuffing

~

Buttered Baps

~

Gourmet Chips

~

Hot Apple sauce

~

Pork Gravy

~

Vegetarian Dish (agreed with your selves)

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THE PUNCH BOWL

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Trio Joint Carvery Buffet

(Minimum of 70 guests up to 150 guests)

(Only available for Breakfast into evening event)

This carvery buffet is designed for smaller wedding receptions and is not available for just evening events

Aberdeen Angus Silver Side Beef

~

Local Pork Joint crackled to perfection

~

Roasted Ham

All meat joints are presented on the carvery and carved to your guests

Buttered Baps

~

Gourmet Chips

~

Pork enhanced Stuffing

~

Traditional Gravy

All out American Buffet

(Minimum of 70 guests up to 150 guests)

(Only available for Breakfast into evening event)

This carvery buffet is designed for smaller wedding receptions and is not available for just evening events

Beef Burgers complimented with sesame seed baps

~

Frankfurt Hot Dogs & Caramelised Onions

~

Deep Fried Jalapenos stuffed with crè me cheese coated in bread crumbs

~

Fiery Buffalo Chicken Wings

~

French Fries

~

Chilli Con Carne Loaded Potato Skins

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Drinks Package

Bronze Package

(As standard with current wedding breakfast package)

Buckfizz reception on arrival

Sparkling Brut Champagne or Sparkling Rose Champagne for Toast

Bottle of Still & Sparkling Mineral Water for every table

Silver Package

(Please refer to our pricing tariffs for supplement charges)

Pimms & Lemonade reception on arrival

Sparkling Brut Champagne or Sparkling Rose Champagne for Toast

Bottle of Still & Sparkling Mineral Water for every table

2 Bottles of house white every table (Choice of house wines available from current wine menu)

2 Bottles of house red every table (Choice of house wines available from current wine menu)

Gold Package

(Please refer to our pricing tariffs for supplement charges)

Choice of Pimms & Lemonade or Buckfizz reception on arrival

Sparkling Veuve Cliquot Champagne for toast Toast

Bottle of Still & Sparkling Mineral Water for every table

Choose a bottle of White wine for every table (From current wine menu)

Choose a bottle of Red wine for every table (From current menu)

Please note there must be a minimum of 6 guests per table, on average there are

4 glasses of wine per bottle

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Professional Contacts

To ensure you receive the best service and quality we recommend the following contacts that have always been in our opinion the best locally and we use these suppliers ourselves so we are confident recommending them

Balloon Specialists

Atmosphere Creators (Bridgnorth)

Specialising in tailored made balloon packages for civil ceremonies, wedding breakfasts and evening receptions.

For further information please contact Steve & Allison 01746 716300 or 07971151968

Floral Decorations

Eloquent Flowers (Stourton, Nr. Stourbridge)

Specialising in Colour coordinating floral decorations for all types of hospitality occasions and weddings.

For further information please contact Hilary Fellows 01384 878879 or 07977509872

Entertainment

Our resident DJ has always proven to be a great success for every occasion held at the Punch bowl Inn, all we ask is for you to fill in the DJ songs requests sheet and forward to the Punch bowl Inn. If you have a specialist or bespoke 'first dance' song that is not easily obtainable please discuss this with us to ensure a copy is given to our resident DJ before the big day!

For further information speak to a member an events manager who can assist you further, all entertainment is booked through the venue, and tariffs need to be discussed in a consultation nearer the date

We can also recommend our agency that provides live bands or even tributes if you desire extremely high calibre entertainment, entertainment reflects on your taste and budget and some acts are extremely expensive.

Due to confidentiality we will provide you further information on our agency when if a secure booking is made and we shall provide you with the best advice on professional tributes & bands.

You can source your own entertainment you are not obliged to use our recommendations we would need to arrange a meeting prior to the event with any potential DJ or entertainer of your choice to ensure everything runs smoothly and protocol is adhered with licensing objectives.

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Plano gram of the Ludlow Suite

This Plano gram only acts as a guide and capacity, due to fire regulations we cannot make amendments to positions of the tables, we recommend naming the tables using a specific theme of your choice (i.e.

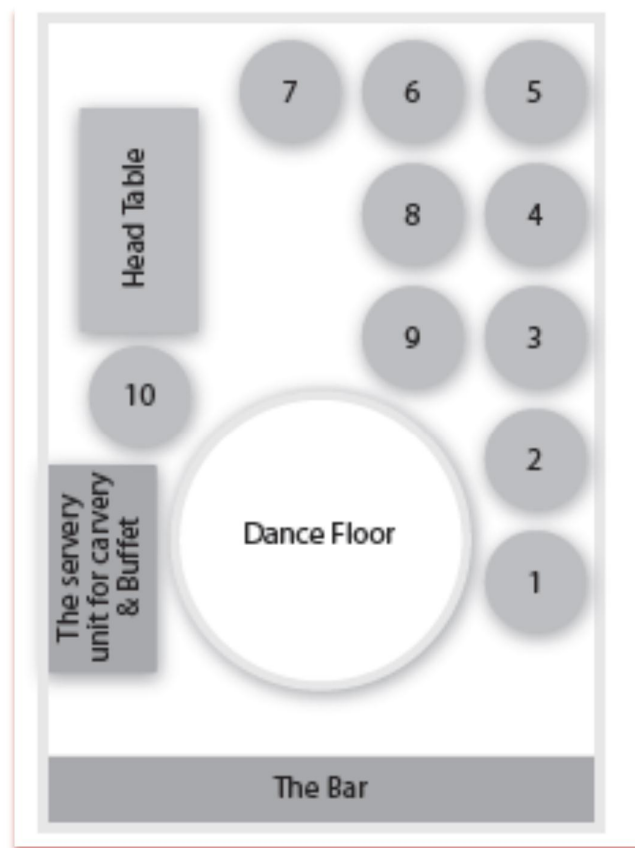
Names of Trees, Names of Flowers, Names of Local villages etc) and during service we recommend start from the back of the room, we shall structure and help you with the development of the table plan in the consultation meeting as we develop a service order with you.

10 Round tables that capacitate 8 people per table

1 Head table that capacitates 10/11 people

Total Capacity on Plano-gram covers 90 people

3 additional tables capacitating 8 people per table can be added



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EAT, DRINK AND RELAX IN STYLE

Local Taxi Firms and other Hotels besides Ye Olde Punchbowl Inn

Bridgnorth Local Taxi Numbers

Please be advised that local taxis need to be pre booked as taxis are very limited on late weekends. If you intend using a local taxi firm please pre-book well in advanced.

Bridgnorth Taxis	01746 765000	DCTaxis	01746 761666
ATR Taxis	01746 769000	ACCTaxis	01746 762223
A-Line Taxis	01746 767777	Highley motor Co	01746 862266
Rons private Hire	01746 762001	Barry's Cars	01746 761062
ACR Taxis	01746 767070	Taxi Express	01746 767685

Kidderminster Taxi Numbers

Albany Taxis	01562 823333	Keelan Private Hire	01562 745777
Central Taxis	01562 825522	Magnum Taxis	01562 825192
Elite Private Hire	01562 862233	Mawley Oak Travel	01299 270207
Holland Taxis	01562 824777	Regency Taxis	01562 66666

Other Hotel Information

We are not in a position to give advice or recommend local competitors as we also provide accommodation ourselves and have accommodation, we have provided this information for your convenience, for further advice on hotel reviews we recommend searching local search engines on the internet, and you can make your own judgement. Many thanks for your understanding.

The Croft Hotel
10-11 St. Mary's Street
Bridgnorth
WV16 4DW
01746 767431

The Bandon Arms
Mill Street
Bridgnorth
WV15 5AG
01746 763165

The Halfway House Pub
Cleobury Road
Nr Oldbury Wells
WV16 5LS
01746 762670

The Mill Hotel
Alverley
Nr. Bridgnorth
WV15 6HL
01746 780437

Parlours Hall
Mill Street
Bridgnorth
WV15 5AL
01746 761931

Old House Hilton
Hilton
Bridgnorth
WV15 5PJ
01746 716560

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Terms and Conditions of the Ludlow Suite

Ye Olde Punchbowl Inn | Ludlow Road | Bridgnorth | Shropshire | WV16 5NQ

Please read this, if you are unsure of any policy don't hesitate to speak to your events manager.

Once a deposit is secured on the function room (known as the Ludlow Suite) you are agreeing to our terms and conditions as numerically listed below. Any deposits paid or interim payments are non-refundable. If you decide to cancel an event prior to a consultation meeting will shall forfeit any deposits made and advertise availability of the Ludlow suite to potential clients. Once this consultation meeting is completed with your events manager the Punchbowl (Nostalgia Inns Ltd) consider your event a secure booking and you will be liable for full payment on a late cancellation after finalising and staffing the event/function. Consultations are generally completed three months prior to the event. (Version 3 Updated 19.09.11)

1. We operate on a strict non-smoking policy, please use the facilities provided outside the front of the Ludlow Suite, Smoking will not be tolerated and any individual ignoring this policy will be asked to leave immediately, it is against the law to smoke anywhere inside the building, including the toilet area.
2. With effect from 01.01.2007 we do not allow corkage, and any alcoholic product in our function room must be purchased from our bars and miniature bottles as 'gifts' on tables are not allowed. (By express agreement alcoholic gifts as raffles are permitted, but not to be consumed on our premises)
3. Prices quoted on your original contract will be honoured, please check your package details carefully, please note that evening buffets do not include a drinks package. Wedding breakfasts include a drinks package with the agreed quote on your contract (Refer to the introduction).
4. Bottles of wines must be purchased through the punchbowl as explained in clause two, please note you will be charged at the current price list, we cannot confirm prices of wine more than three months in advanced. (Also note that all wine/bottles are chargeable and are not included in the bronze drinks package, management can agree supplementary prices in accordance to your requirements, if you wish)
5. We will arrange with you an estimated time of arrival or an accurate time we will start food service, it is imperative that we start the food on the time agreed for food service, in the event of any guests arriving late, we will have to start food to ensure the kitchen operates on optimum performance, as we do not hold food.
6. We reserve the right to refuse service to any guest that appears to be intoxicated or becomes violent towards any member of staff or fellow guest. We also reserve the right and the entertainment if guests start to dance on any furniture or violence breaks out within the grounds of the property.
7. Any damages and/or articles that are stolen are to be paid for by the organiser/the person that booked the function. The organiser is responsible for the damages that are carried out by their guests
8. During service we usually close the bars whilst serving food, arrangements can be made to open bars during dinner service with prior notice, alternatively guests can purchase drinks from the restaurant bar from 6.00pm
9. On all day wedding breakfasts the function room bar will open at 8.00/8.30pm when the front of house staff have cleared the floor, it is imperative that we clear the floor ready for the evening, in the interim the wedding breakfast guests are welcome to use the restaurant bar. There is not price difference between the function/restaurant bars.
10. The restaurant bar is exclusively for guests dining in our restaurant, and once service is finished we reserve the right to close the restaurant bar, the function room bar is open until the agreed opening times. The function bar is designed for heavy throughput and the service will be far quicker than the restaurant bar when evening guests arrive. This also conforms to fire regulations and is inline with our current fire risk assessment on the premises.
11. We do not allow candles in the function room due to fire regulations and is part of our fire risk assessment, and regrettably cannot allow any style of candle as part of table decorations.
12. All products we sell are subject to availability and where choices are given occasionally products will become limited if the majority of guests opt for the same options.
13. Deposits are deducted from the final balance on the evening for standard functions/events. Wedding receptions must be settled in full a week before the event. All deposits and any interim payments that have already been paid to the punchbowl are non-refundable. PLEASE BE AWARE that any bills paid by credit card or AMEX over the value of £500 will incur a 2.5% service charge, this charge is passed by the bank merchants.
14. The kitchens must be notified 48hours before the event by email or telephone on final numbers, or the punchbowl will cater for original booked, and you will be charged the agreed rate per head on original numbers booked if we are not informed. This is applicable to all events, weddings final numbers are confirmed when final payment is made a week before the event.
15. Any entertainment not booked through the punchbowl is the responsibility of the client, and the punchbowl will not be held responsible for entertainers that do not carry an entertainment licence. You should check as entertainment cannot proceed without a licence.
16. We reserve the right to ask the entertainer to turn the volume down if deemed too loud, as part of the Licensing objective (Licensing Act 2003). The punchbowl have a duty to ensure noises are kept to a reasonable level with local neighbours
17. Extensions to our existing drinking hours/live entertainment can be extended by temporary notice through the Local Authority, this must forwarded in advance and approved by the local authority, our standard rate is £100 per hour. Without a temporary licence the function must close at the times agreed with this contract.
18. If you are using the Ludlow suite for private purposes that incur a 'hire charge' such as a conference, presentation, bar only facilities you cannot provide your own food, all food consumed in the function room must be purchased from the punchbowl.
19. Any table plans must be confirmed and handed to the punchbowl 48 hours before the event/reception, to view Plano-gram of room please use logo onto our website www.punchbowlinn.com
20. Photographers will adhere to our policies and we recommend they have a sight meeting with us before the event; photographers cannot set any form of equipment on our restaurant or lounge during any part of the event. We shall work with the photographers on time scales developed in your bespoke programme of the day. Photographers that ignore our terms and cause delay or breach Health & Safety regulations will be asked to leave the premises.



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Booking Form

This form must be completed with supporting deposit.

Full names of both Bride & Groom
Address
Postcode
Telephone
Email

Number of Guests
Menu Required
Date of Wedding
Buffet Required
Floral decorations
Party decor & Balloon decorations
Number of evening guests
Entertainment
Disabled access

Method Of Payment
Debit/Credit Card 2.5% charge over £500.00
Expiry Date
Signature

Deposit
Outstanding
Balance Due

Estimated Consultation Date
Your Personal Events Manager

A £250 deposit is required to secure your booking on the day. This deposit is non-refundable. Please note that pre-ordering of wines for tables is advisable as we close all the bars during the dinner service, and the Ludlow suite bar is opened at 8.00pm on the arrival of the evening guests. All guests that arrive earlier will kindly be advised to order drinks from the main restaurant bar. Final numbers of guests are required a week before the reception and final balance is due a week before the reception. A full consultation is required to discuss your requirements and the programme of the reception.

May we take this opportunity to thank you for booking at Ye Olde Punchbowl Inn

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EAT, DRINK AND RELAX IN STYLE

2012 & 2013 Price Lists

Wedding Breakfasts

Breakfast option one	£26.95 per head	Child £16.95
Breakfast option two	£28.95 per head	Child £18.95
Breakfast option three	£29.95 per head	Child £18.95
Breakfast option four	£30.95 per head	Child £19.95
Breakfast option Five	£36.95 per head	Child £19.95

Children's prices apply to Children 10 years or under any Child in a High Chair Free of Charge

Any Wedding Breakfast hosted in our Ludlow suite there is a minimum charge of 40 people
Small weddings 24 people and under may wish to use our restaurant (The Burwarton Room & Snug)
all options for any sized wedding can be commissioned up to 130 people.

Please note we do not charge any form of room charge hire, this is built into the costs

Evening Buffets

	Minimum Charge	Per Head after Minimum
World Cuisine Buffet	100 guests £1200.00	150 guests £1600.00
Spit Hog Roast	100 guests £1000.00	£8.50 per head after 100
Trio Carvery Buffet*	70 guests £800.00	£8.50 per head after 70
All Out American Buffet*	70 guests £800.00	£7.50 per head after 70

- Please note the 'Trio Joint' buffet and 'All out American buffet' are only available for receptions that have had an all-day wedding breakfast. All buffet options are available for all-day wedding breakfasts. For just evening receptions (Bride and Bridegrooms that just want an evening event) we only offer the 'World cuisine buffet' and 'Spit roast buffet'

Please note we do not charge any form of room charge hire for evening buffets, this is built into the minimum charge costs.

Supplementary Extras

	All Day Breakfast	Just Evening Buffet
Linen Clothes	N/a Built into costs	£110.00
Linen Napkins	N/a Built into costs	£110.00
Tea/Coffee on Packages	£1.50 Per Head	N/a
Additional Bottles of House Wine	£13.95 Per Bottle	£13.95 Per Bottle
Additional 1litre Sparkling or Still Water	£4.50 Per Bottle	£4.50 Per Bottle
Canapés on Arrival for reception drink	£2.50 Per Canapé	N/a
Dessert options after Buffet	N/a	£3.95 Per Head

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THE PUNCH BOWL

EAT, DRINK AND RELAX IN STYLE

2012 & 2013 Price Lists Continued

Entertainment Charges

Resident DJ	£200.00
Live Band	Contract TBC by agency
Tribute Artiste	Contract TBC by agency

Resident DJ can be booked direct with us if you would like to discuss potential tribute artistes or bands we can gladly provide you this information and a contract between yourselves and the artiste would be provided through the agency. Prices can vary from £400 - £1200.

Drinks Packages

Bronze Drinks package	N/a included in breakfast costs
Silver Drinks package	£11.95 Per Head
Gold Drinks package	£19.95 Per Head

Please note we do not allow corkage as any part of our packages, if you require bottles of house wine for the tables you can opt for either a silver drinks package or Gold drinks package.

All prices quoted are accurate at the time of print; they may change without notice prior to your consultation meeting. All prices include room charge hire, service charge and VAT.

These prices reflect tariffs for 2012 & 2013 and it is very unlikely there will be any increases

Revised 19th September 2011 Events/AG/LS

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